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Amendment to the Claims

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Please amend the claims as follows:

- 1. (Previously Presented) A process for preparing an angiotensin-converting enzyme (ACE)-inhibiting composition comprising:
 - (a) preparing an aqueous solution of a whey protein fraction and trypsin;
- (b) holding said solution under conditions effective for partially hydrolyzing said whey protein fraction to provide a hydrolysate having increased ACE-inhibiting activity;
 - (c) stopping the hydrolyzation; and
- (d) drying said hydrolysate to provide the ACE-inhibiting composition, wherein said composition comprises a mixture of peptides having the following molecular weight profile, as determined by HPLC:

Range (Daltons)	Soluble Peptides	
>5000	50-55%	
2000 – 5000	15-20%	
<2000	30-35%	

- 2. (Previously Presented) The process according to claim 1 wherein the trypsin is inactivated following hydrolysis.
- 3. (Previously Presented) The process according to claim 1 wherein the trypsin is inactivated by heating following hydrolysis.
- 4. (Canceled)
- 5. (Previously Presented) An ACE-inhibiting composition from whey protein as prepared according to claim 1 that comprises a mixture of peptides having the following molecular weight profile, as determined by HPLC:

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Range (Daltons)	Soluble Peptides	
>5000	50-55%	
2000 – 5000	15-20%	
<2000	30-35%	

wherein said composition inhibits ACE.

6. (Currently Amended) A treatment regimen for a mammal to inhibit angiotensinconverting enzyme (ACE), said regimen comprising:

orally administering to the mammal, the composition of claim 5 or 32 in amounts and at intervals effective to reduce ACE activity.

- 7. (Canceled)
- 8. (Previously Presented) The process according to claim 1, wherein said whey protein fraction is a whey protein isolate.
- 9. (Previously Presented) The process according to claim 1, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 5.5 to 6.5%.
- 10. (Previously Presented) The process according to claim 1, wherein said whey protein fraction is produced by ion exchange and is characterized by a protein content of at least 94% and an ash content of less than 3%.
- 11. (Previously Presented) The process according to claim 10, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 5.5 to 6.5%.
- 12. (Previously Presented) A process for preparing an angiotensin-converting enzyme (ACE)-inhibiting composition comprising:

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- (a) preparing an aqueous solution of a whey protein fraction produced by ion exchange and trypsin;
- (b) holding said solution under conditions effective for partially hydrolyzing said whey protein fraction to provide a hydrolysate having increased ACE-inhibiting activity;
- (c) stopping the hydrolyzation when a degree of hydrolysis is reached within the range of from 5.5 to 6.5%, wherein said hydrolysate comprises a mixture of peptides having the following Molecular Weight Profile, as determined by HPLC:

Range (Daltons)	Soluble Peptides	
>5000	50-55%	
2000 – 5000	15-20%	
<2000	30-35%; and	

- (d) drying said hydrolysate to provide the ACE-inhibiting composition.
- 13. (Previously Presented) A process for preparing an angiotensin-converting enzyme (ACE)-inhibiting composition comprising:
- (a) preparing an aqueous solution of trypsin and whey protein fraction, prepared by ion exchange processing and characterized by a protein content of at least 94% and an ash content of less than 3%;
- (b) holding said aqueous solution under conditions effective for partially hydrolyzing said whey protein fraction to provide a hydrolysate;
 - (c) stopping said hydrolyzation to provide a hydrolysate solution; and
- (d) drying said hydrolysate solution prepared in step c to provide the ACEinhibiting composition, wherein said composition comprises a mixture of peptides having the following molecular weight profile, as determined by HPLC:

Range (Daltons)	Soluble Peptides	
>5000	50-55%	
2000 – 5000	15-20%	
<2000	30-35%	

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- 14. (Canceled)
- 15. (Previously Presented) The process according to claim 13, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 5.5 to 6.5%.
- 16. (Previously Presented) The process according to claim 1 or 12, wherein the whey protein fraction has an ash content of <3%.
- 17. (Previously Presented) The process according to claim 1, 12, or 13, wherein the whey protein fraction has a mineral content of calcium of 15-20 meq/kg.
- 18. (Previously Presented) The process according to claim 1, 12, or 13, wherein the whey protein fraction has a mineral content of magnesium of <1 meq/kg.
- 19. (Previously Presented) The process according to claim 1 or 12, wherein the whey protein fraction has a protein content of at least 35%.
- 20. (Previously Presented) The process according to claim 1 or 12, wherein the whey protein fraction has a protein content that varies by 0 to 25% from $97.5 \pm 1.0\%$.
- 21. (Previously Presented) The process according to claim 1 or 12, wherein the whey protein fraction has a protein content that varies by 5 to 10% from $97.5 \pm 1.0\%$.
- 22. (Previously Presented) The process according to claim 1, 12, or 13, wherein the whey protein fraction has a protein content that varies less than 5% from 97.5 \pm 1.0%.
- 23. (Previously Presented) The process according to claim 1, 12, or 13 wherein the whey protein fraction has a protein content of $97.5 \pm 1.0\%$.

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24. (Previously Presented) The process according to claim 1, 12, or 13 wherein the whey protein fraction is characterized as follows:

Analysis	Specification	Typical Range
Moisture (%)	5.0 max	4.7 ± 0.2
Protein, dry basis	95.0 min.	97.5 ± 1.0
(N x 6.38)(%)		
Fat(%)	1.0 max	0.6 ± 0.2
Ash (%)	3.0 max	1.7 ± 0.3
Lactose (%)	1.0 max	<0.5
pН	6.7 - 7.5	7.0 ± 0.2

- 25. (Previously Presented) The process according to claim 12 or 13, wherein the whey protein fraction is a whey protein isolate.
- 26. (Previously Presented) The process according to claim 1, 12, or 13, wherein the trypsin is porcine trypsin.
- 27. (Previously Presented) The process according to claim 1, 12, or 13, further comprising concentrating said hydrolysate.
- 28. (Previously Presented) The process according to claim 1 or 12, wherein they hydrolysate is spray-dried.
- 29. (Previously Presented) The process according to claim 1, wherein the whey protein fraction is prepared by ion-exchange processing.
- 30. (Previously Presented) The process according to claim 1, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 11.0-12.5%.

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- 31. (Previously Presented) The process according to claim 1, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 19.5-20.5%.
- 32. (Previously Presented) An ACE-inhibiting composition from whey protein as prepared according to claim 12, 13 or 34 that comprises a mixture of peptides having the following molecular weight profile, as determined by HPLC:

Range (Daltons)	Soluble Peptides	
>5000	50-55%	
2000 – 5000	15-20%	
<2000	30-35%	

wherein said composition inhibits ACE.

33. (Canceled)

- 34. (Previously Presented) A process for preparing an angiotensin-converting enzyme (ACE)-inhibiting composition comprising:
 - (a) preparing an aqueous solution of a whey protein isolate and trypsin;
- (b) holding said aqueous solution under conditions effective for partially hydrolyzing said whey protein isolate;
 - (c) stopping said hydrolyzation to provide a hydrolysate solution; and
- (d) drying said hydrolysate solution prepared in step c to provide the ACE-inhibiting composition, wherein the composition comprises a mixture of peptides having the following molecular weight profile, as determined by HPLC:

Range (Daltons)	Soluble Peptides	
>5000	50-55%	
2000 – 5000	15-20%	
<2000	30-35%	

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- 35. (Previously Presented) The process according to claim 34, wherein the whey protein isolate has a protein content that varies by 0 to 25% from 97.5%.
- 36. (Previously Presented) The process according to claim 34, wherein the whey protein isolate has a protein content of at least 94%.
- 37. (Previously Presented) The process according to claim 34, wherein the whey protein isolate contains at least 70% β-lactoglobulin.
- 38. (Previously Presented) The process according to claim 37, wherein the whey protein isolate contains at least 80% β-lactoglobulin.
- 39. (Previously Presented) The process according to claim 38, wherein the whey protein isolate contains about 91% β-lactoglobulin.
- 40. (New) A treatment regimen for a mammal to inhibit angiotensin-converting enzyme (ACE), said regimen comprising:

orally administering to the mammal, the composition of claim 32 in amounts and at intervals effective to reduce ACE activity.